

# Lajitas New Years Eve & New Years Day

## APPETIZERS

### **Texas Charcuterie Board — 16**

Selection of Cheeses, Wild Boar Sausage, Venison Sausage, Pickled Vegetables, Texas Pecan Cheese Spread, Crackers and Breads

### **Pineapple - Jalapeno Baked Brie — 14**

Sweet Pineapple and Spicy Jalapeño Glazed Baked Brie with Focaccia Bread.

### **Harvest Salad — 11**

Crisp Lettuce, Pears, Apples, Acorn Squash, Walnuts, Dried Cranberries, Pancetta, Feta Cheese, Apple Cider Vinaigrette

## SPECIALS

### **Crab Cake Crusted Sea Bass — 50**

Maryland Crab Cake Coated Sea Bass, Light Citrus Burre Blanc, Sautéed Kale, Sweet Potato Hash

### **Pancetta Wrapped Beef Tenderloin — 54**

Prime Tenderloin of Beef wrapped with Shaved Pancetta served with Garlic Roasted Duchess Potatoes and Orange-Ginger-Chili Glazed Carrots with Whipped Horseradish Cream.

### **Grilled New Zealand Lamb Chops — 42**

Double Cut New Zealand Lamb Chops served with Wild Rice, Shaved Brussels and Walnuts with Mint Gremolata.

## DESSERTS

### **Gingerbread Cake — 8**

Old Fashion Gingerbread Cake with Buttermilk Frosting

### **White Chocolate - Cranberry Creme Brûlée — 8**

Silky White Chocolate Custard, Crisp Burnt Sugar and Tangy Cranberries